

Kansas Department of Agriculture
Division of Food Safety and Lodging
 1320 Research Park Drive, Manhattan, KS 66502
 (office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 2/19/2015 **Business ID:** 61665FE
Business: HEN HOUSE #28

6950 MISSION RD
 PRAIRIE VILLAGE, KS 66208

Inspection: 31002295
Store ID:
Phone: 9133623556
Inspector: KDA31
Reason: 01 Routine
Results: Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/19/15	07:30 AM	12:00 PM	4:30	0:12	4:42	0	
Total:			4:30	0:12	4:42	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 8 Priority foundation(Pf) Violations 4

Certified Manager on Staff ..

Address Verified p

Actual Sq. Ft. 0

Certified Manager Present ..

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R
 p

Employee Health

2. Management awareness; policy present.

Y N O A C R
 p

3. Proper use of reporting, restriction and exclusion.

p

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
	4. Proper eating, tasting, drinking, or tobacco use	p
	5. No discharge from eyes, nose and mouth.	p
Preventing Contamination by Hands		Y	N	O	A	C	R
	6. Hands clean and properly washed.	p
	7. No bare hand contact with RTE foods or approved alternate method properly followed.	p
	8. Adequate handwashing facilities supplied and accessible.	..	p	p	..
<i>Fail Notes</i>	5-205.11(B) <i>Pf - A HANDWASHING SINK may not be used for purposes other than handwashing. [Knives were stored in the handsink that was located in the bakey department. COS, knives removed.]</i>						
Approved Source		Y	N	O	A	C	R
	9. Food obtained from approved source.	p
	10. Food received at proper temperature.	p
	11. Food in good condition, safe and unadulterated.	..	p	p	..
<i>Fail Notes</i>	3-101.11 <i>P - FOOD shall be safe, UNADULTERATED, and honestly presented. [An opened package of ham was in the reach in cooler of the deli department without an open packed date. PIC did not know when the ham was opened. COS, ham discarded. Honey mesquite, turkey breast, low sodium ham, and capolollo were date more than 7 day. PIC did not know when the food items were actually open or repackaged. COS, all deli meats discarded.]</i>						
	12. Required records available: shellstock tags, parasite destruction.	..	p
<i>Fail Notes</i>	3-203.12(C)(1) <i>Pf - Shellstock Record Keeping (Chronological) - The identity of the source of SHELLSTOCK that are sold or served shall be maintained by retaining SHELLSTOCK tags or labels for 90 calendar days from the date that is recorded on the tag or label by using an APPROVED record keeping system that keeps the tags or labels in chronological order correlated to the date that is recorded on the tag or label. [The shellstock tags were not kept in chronological order.]</i>						
Protection from Contamination		Y	N	O	A	C	R
	13. Food separated and protected.	..	p	p	..
<i>Fail Notes</i>	3-302.11(A)(1)(b) <i>P - FOOD shall be protected from cross contamination by separating raw animal FOODS during storage, preparation, holding, and display from Cooked READY-TO-EAT FOOD. [Raw corn beef was touching ready to eat sour kraut in the RIC. COS, raw beef removed. Raw beef was stored on top of ready to eat lunchables in the RIC. COS, raw beef removed. Raw ham hock was touching ready to eat hams in the RIC. COS, ham hock removed. Raw pork bacon was stored above ready to eat ham in the RIC. COS, raw pork bacon removed.]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Protection from Contamination

Y N O A C R

<i>Fail Notes</i>	3-302.11(A)(2)	<p><i>P - Cross Contamination by type (separate equipment) - FOOD shall be protected from cross contamination by separating types of raw animal FOODS from each other such as beef, FISH, lamb, pork, and POULTRY during storage, preparation, holding, and display by: using separate EQUIPMENT for each type; arranging each type of FOOD in EQUIPMENT so that cross contamination of one type with another is prevented; or, preparing each type of FOOD at different times or in separate areas</i></p> <p><i>[Raw ground turkey was stored above raw pork in the RIC. COS, raw turkey removed. Raw chicken was stored above raw beef in the RIC. COS, raw chicken removed. Raw turkey bacon (ready to cook) was above raw pork bacon. COS, raw turkey bacon removed.]</i></p>
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14. Food-contact surfaces: cleaned and sanitized. .. p p ..

<i>Fail Notes</i>	4-601.11(A)	<p><i>Pf - Food Contact Clean to Sight and Touch - EQUIPMENT FOOD-CONTACT SURFACES and UTENSILS shall be clean to sight and touch.</i></p> <p><i>[Old date marking stickers were on food storage containers that were stored as clean on storage rack. Dried food debris was inside of food storage containers that were stored as clean on a storage rack. Dried food debris was on the blade of 2 knives that were stored as clean in a knife rack in the meat department. COS, cleaned and sanitized.]</i></p>
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15. Proper disposition of returned, previously served, reconditioned and unsafe food. p

Potentially Hazardous Food Time/Temperature

Y N O A C R

16. Proper cooking time and temperatures. p

This item has Notes. See Footnote 1 at end of questionnaire.

17. Proper reheating procedures for hot holding. p

18. Proper cooling time and temperatures. p

19. Proper hot holding temperatures. p

This item has Notes. See Footnote 2 at end of questionnaire.

20. Proper cold holding temperatures. p

This item has Notes. See Footnote 3 at end of questionnaire.

<i>Fail Notes</i>	3-501.16(A)(2)	<p><i>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</i></p> <p><i>[Brie cheese 46.8F was stored in a reach in cooler on top of wooden box that blocked the air flow for the proper cold holding. COS, brie cheese discarded.]</i></p>
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21. Proper date marking and disposition. .. p p ..

<i>Fail Notes</i>	3-501.18(A)(3)	<p><i>P - RTE PHF/TCS, Disposition (discard if dated for more than 7 days) Refrigerated, READY-TO-EAT, POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) prepared or opened and held in a FOOD ESTABLISHMENT for more than 24 hours shall be discarded if it is marked to indicate a date or day by which the FOOD shall be consumed on the PREMISES, sold, or discarded when held at a temperature of 5°C (41°F) or less that is more than 7 days from the date of preparation or opening, with the day of preparation counted as Day 1.</i></p> <p><i>[Sweet slice ham 3/4, London broil 3/5, honey maple turkey, honey ham 3/5, corn beef 3/2, and tavern ham 3/5 were all repackage and dated more than 7 days. COS, PIC verify when the food items were opened and repackage with the correct dates.]</i></p>
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22. Time as a public health control: procedures and record. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Consumer Advisory	Y	N	O	A	C	R
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23. Consumer advisory provided for raw or undercooked foods.

.. .. . p

Highly Susceptible Populations	Y	N	O	A	C	R
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24. Pasteurized foods used; prohibited foods not offered.

.. .. . p

Chemical	Y	N	O	A	C	R
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25. Food additives: approved and properly used.

p

26. Toxic substances properly identified, stored and used.

.. p p ..

Fail Notes	7-201.11(B)	<i>P - Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [A red bucket filled with sanitizer was stored on top of cutting board in the deli department. COS, chemical removed.]</i>
	7-301.11(A)	<i>P - Retail Chemical Storage (spacing/partitioning) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by separating the POISONOUS OR TOXIC MATERIALS by spacing or partitioning. [Coffee maker cleaner was stored next to coffee filter on the retail store shelf. COS, chemical removed.]</i>
	7-301.11(B)	<i>P - Retail Chemical Storage (Not Above Food, etc.) POISONOUS OR TOXIC MATERIALS shall be stored and displayed for retail sale so they cannot contaminate FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES by locating the POISONOUS OR TOXIC MATERIALS in an area that is not above FOOD, EQUIPMENT, UTENSILS, LINENS, and SINGLE-SERVICE or SINGLE-USE ARTICLES. [Coffee maker cleaner was stored above coffee flavored syrups on the retail store shelf. COS, chemical removed.]</i>

Conformance with Approved Procedures	Y	N	O	A	C	R
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27. Compliance with variance, specialized process and HACCP plan.

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GOOD RETAIL PRACTICES

Safe Food and Water	Y	N	O	A	C	R
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28. Pasteurized eggs used where required.

.. .. . p

29. Water and ice from approved source.

p

30. Variance obtained for specialized processing methods.

.. .. . p

Food Temperature Control	Y	N	O	A	C	R
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31. Proper cooling methods used; adequate equipment for temperature control.

p

32. Plant food properly cooked for hot holding.

.. .. . p

33. Approved thawing methods used.

.. .. . p

34. Thermometers provided and accurate.

p

Food Identification	Y	N	O	A	C	R
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35. Food properly labeled; original container.

.. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Food Identification		Y	N	O	A	C	R
<i>Fail Notes</i>	3-602.11(C) <i>Bulk food - self service (Labeling) Bulk FOOD that is available for CONSUMER self-dispensing shall be prominently labeled with the following information in plain view of the CONSUMER: the manufacturer's or processor's label that was provided with the FOOD; or, a card, sign, or other method of notification that includes the common name of the FOOD, a list of the ingredients in descending order by predominance of weight, and the name of the FOOD source for each MAJOR FOOD ALLERGEN contained in the FOOD unless the FOOD source is already part of the common or usual name of the respective ingredient. [No ingredients list or information was on the self-service pastry case.]</i>						
Prevention of Food Contamination		Y	N	O	A	C	R
	36. Insects, rodents and animals not present.	..	p
<i>Fail Notes</i>	6-202.15(A)(3) <i>Outer openings (Doors) Outer openings of a FOOD ESTABLISHMENT shall be protected against the entry of insects and rodents by solid, self-closing, tight-fitting doors. [The back garage door has 1 gap space under the door. The space is large enough for pest to enter the establishment.]</i>						
	37. Contamination prevented during food preparation, storage and display.	..	p
<i>Fail Notes</i>	3-305.11(A)(1) <i>Food storage - Except as specified in ¶¶ (B) and (C) of 3-305.11, FOOD shall be protected from contamination by storing the FOOD: in a clean, dry location; where it is not exposed to splash, dust, or other contamination; and at least 15 cm (6 inches) above the floor. [Butter milk was on the floor in the walk in cooler.]</i>						
	38. Personal cleanliness.	p
	39. Wiping cloths: properly used and stored.	p
	40. Washing fruits and vegetables.	p
Proper Use of Utensils		Y	N	O	A	C	R
	41. In-use utensils: properly stored.	p
	42. Utensils, equipment and linens: properly stored, dried and handled.	..	p
<i>Fail Notes</i>	4-901.11(B) <i>Equipment/utensils (Cloth drying) After cleaning and SANITIZING, EQUIPMENT and UTENSILS may not be cloth dried, except that UTENSILS that have been air-dried may be polished with cloths that are maintained clean and dry. [Food storage containers were stack wet and stored as clean on storage rack. Large serving utensils were stored in a plastic container and not inverted.]</i> 4-903.11(B) <i>Clean EQUIPMENT and UTENSILS shall be stored as specified under ¶ (A) of this section and shall be stored: In a self-draining position that allows air drying; and, Covered or inverted.</i>						
	43. Single-use and single-service articles: properly used.	p
	44. Gloves used properly.	p
Utensils, Equipment and Vending		Y	N	O	A	C	R
	45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items	..	p
<i>Fail Notes</i>	4-202.11(A)(2) <i>Pf - FCS (Imperfections) Multiuse FOOD-CONTACT SURFACES shall be free of breaks, open seams, cracks, chips, inclusions, pits, and similar imperfections. [Sliced carrots and sliced cucumber were stored in plastic food storage containers with cracks in the plastic.]</i>						

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Utensils, Equipment and Vending	Y	N	O	A	C	R
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45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used- Core items	p
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46. Warewashing facilities: installed, maintained, and used; test strips.	p
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47. Non-food contact surfaces clean.	p
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Physical Facilities	Y	N	O	A	C	R
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48. Hot and cold water available; adequate pressure.	p
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49. Plumbing installed; proper backflow devices.	p
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50. Sewage and waste water properly disposed.	p
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51. Toilet facilities: properly constructed, supplied and cleaned.	p
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52. Garbage and refuse properly disposed; facilities maintained.	p
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53. Physical facilities installed, maintained and clean.	..	p
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<i>Fail Notes</i>	6-501.16	After use, mops shall be placed in a position that allows them to air-dry without soiling walls, EQUIPMENT, or supplies. [Wet mop left in mop bucket in the back storage area.]
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54. Adequate ventilation and lighting; designated areas used.	p
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Administrative/Other	Y	N	O	A	C	R
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55. Other violations	p
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EDUCATIONAL MATERIALS

The following educational materials were provided p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Roast chicken 193F

Footnote 2

Notes:

Potato soup 145F, chicken soup 153F.

Ribs 144F

Footnote 3

Notes:

RIC raw pork 38F

RIC raw beef 37F

RIC chicken 39F

Raw bacon 42F

Raw beef 39F

RIC milk 39F

RIC yogurt 40F

RIC yogurt 40F

RIC cream cheese 42F

RIC cream cheese 38F

WIC cooked chicken 40F

Salad bar ham 40F, crab salad 40F, bean sprouts 39F

RIC cut melon 41F

RIC garden salad mix 42F

WIC raw chicken 39F

Display case potato salad 38F, chicken breast 38F, ham salad 37F

RIC raw shell eggs 45F

RIC butter

RIC tofu 42F

RIC goat cheese 38F

RIC beans with beef 36F

RIC raw chicken 33F

RIC quiche 38F

RIC french silk pie 42F

RIC cooked turkey meatballs 36F

RIC fully cooked 38F

VOLUNTARY DESTRUCTION REPORT

Insp Date: 2/19/2015 **Business ID:** 61665FE
Business: HEN HOUSE #28

6950 MISSION RD
PRAIRIE VILLAGE, KS 66208

Inspection: 31002295
Store ID:
Phone: 9133623556
Inspector: KDA31
Reason: 01 Routine

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
02/19/15	07:30 AM	12:00 PM	4:30	0:12	4:42	0	
Total:			4:30	0:12	4:42	0	

ACTIONS

Number of products Voluntarily Destroyed 5

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product Honey mesquite chicken Qty 5 Units lbs Value \$

Description date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product All natural turkey breast Qty 3 Units lbs Value \$

Description Date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product Ham Qty 3 Units lbs Value \$

Description Date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

VOLUNTARY DESTRUCTION REPORT

VOLUNTARY DESTRUCTION REPORT

4. Product Capocollo Qty 1 Units lbs Value \$ _____

Description Date marking

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

5. Product Cheese Qty 15 Units lbs Value \$ _____

Description Cold holding.

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 2/19/2015 **Business ID:** 61665FE
Business: HEN HOUSE #28

6950 MISSION RD
PRAIRIE VILLAGE, KS 66208

Inspection: 31002295
Store ID:
Phone: 9133623556
Inspector: KDA31
Reason: 01 Routine

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NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled 03/01/15

Inspection Report Number 31002295

Inspection Report Date 02/19/15

Establishment Name	HEN HOUSE #28
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Physical Address 6950 MISSION RD City PRAIRIE VILLAGE
 Zip 66208

Additional Notes and Instructions

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